

MAYTAG *Performa* USER'S GUIDE

Installer: Please leave this manual with this appliance.

Consumer: Please read and keep this manual for future reference.
Keep sales receipt and/or cancelled check as proof of purchase.

Model Number -----
Serial Number -----
Date of Purchase _____

If you have questions, call:

1-800-688-9900 (U.S.A.)
 1-800-688-2002 (Canada)
 1-800-688-2080 (U.S. TTY for
 hearing or speech impaired)
 (Mon.-Fri., 8 am-8 pm Eastern Time)
 Internet: <http://www.maytag.com>

For service information, see page 11.

In our continuing effort to improve the quality and performance of our cooking products, it may be necessary to make changes to the appliance without revising this guide.

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Important Safety Instructions

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this guide.

To ensure proper and safe operation: Appliance must be properly installed and grounded by a qualified technician.

WARNING:

- **ALL RANGES CAN TIP AND CAUSE INJURIES TO PERSONS**
- **INSTALL ANTI-TIP DEVICE PACKED WITH RANGE**
- **FOLLOW ALL INSTALLATION INSTRUCTIONS**

To reduce risk of tipping of the appliance from abnormal usage or by excessive loading of the oven door, the appliance must be secured by a properly installed anti-tip device.

To check if device is properly installed, look underneath range with a flashlight to make sure one of the rear leveling legs is properly engaged in the bracket slot. The anti-tip device secures the rear leveling leg to the floor when properly engaged. You should check this **anytime** the range has been moved.

In Case of Fire

Turn off appliance and ventilating hood to avoid spreading the flame. Extinguish flame then turn on hood to remove smoke and odor.

- **Cooktop:** Smother fire or flame in a pan with a lid or cookie sheet.
- **NEVER** pick up or move a flaming pan.
- **Oven:** Smother fire or flame by closing the oven door.

Do not use water on grease fires. Use baking soda, a dry chemical or foam-type extinguisher to smother fire or flame.

General Instructions

WARNING: NEVER use appliance door, or drawer, if equipped, as a step stool or seat as this may result in possible tipping of the appliance, damage to the appliance, and serious injuries.

If appliance is installed near a window, proper precautions should be taken to prevent curtains from blowing over surface elements.

NEVER use appliance to warm or heat the room. Failure to follow this instruction can lead to possible burns, injury, fire, or damage to the appliance.

NEVER wear loose-fitting or hanging garments while using the appliance. Clothing could catch utensil handles or ignite and cause burns if garment comes in contact with hot heating elements.

To ensure proper operation and to avoid damage to the appliance or injury, do not adjust, service, repair or replace any part of the appliance unless specifically recommended in this guide. Refer all other servicing to a qualified technician.

NEVER store or use gasoline or other combustible or flammable materials in the oven, near surface units or in the vicinity of this appliance as fumes could create a fire hazard or an explosion.

To prevent grease fires, do not let cooking grease or other flammable materials accumulate in or near the appliance.

Use only dry potholders. Moist or damp potholders on hot surfaces may result in a steam burn. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth which could easily touch hot heating elements and ignite.

Always turn off all controls when cooking is completed.

NEVER heat unopened containers on the surface unit or in the oven. Pressure build up in the container may cause container to burst resulting in burns, injury or damage to the appliance.

NEVER use aluminum foil to cover an oven rack or oven bottom. Misuse could result in risk of electric shock, fire, or damage to the appliance. Use foil only as directed in this guide.

Many aerosol-type cans are EXPLOSIVE when exposed to heat and may be highly flammable. Avoid their use or storage near appliance.

This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use eyelid covers, stove top grills or add-on oven convection systems. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of this appliance.

Cooktop

NEVER leave surface units unattended, especially when using high heat settings. An unattended boilover could cause smoking and a greasy spillover can cause a fire.

This appliance has different size surface elements. Select pans having flat bottom large enough to cover element. Proper relationship of pan to element will improve cooking efficiency.

If pan is smaller than element, a portion of the element will be exposed and could ignite clothing or potholder.

Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop or oven service without breaking due to the sudden change in temperature. Follow utensil manufacturer's instructions when using glass.

Turn pan handle toward center of cooktop, not out into the room or over another surface element. This reduces the risk of burns, ignition of flammable materials, or spillage if pan is accidentally bumped or reached by small children.

To prevent damage to removable heating elements, do not immerse, soak or clean in a dishwasher or self-clean oven. A damaged element could short resulting in a fire or shock hazard.

Make sure drip bowls are in place as absence of these bowls during cooking could damage wiring.

Protective Liners: Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock or fire.

Deep Fat Fryers

Use extreme caution when moving the grease pan or disposing of hot grease. Allow grease to cool before attempting to move pan.

Oven

Use care when opening oven door. Let hot air or steam escape before removing or replacing food.

For proper oven operation and performance, do not block or obstruct oven vent duct. When oven is in use, the area near the vent may feel hot or warm to the touch.

Always place oven racks in desired locations while oven is cool. If rack must be moved while oven is hot, do not let potholder touch hot heating element.

Heating Elements

NEVER touch surface or oven heating elements, areas near elements, or interior surfaces of oven.

Heating elements may be hot even though they are dark in color. Areas near surface elements and interior surfaces of an oven may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact heating elements, areas near elements, or interior surfaces of oven until they have had sufficient time to cool.

Other potentially hot surfaces include: Cooktop, areas facing the cooktop, oven vent, and surfaces near the vent opening, oven door, areas around the door and oven window.

Child Safety

NEVER leave children alone or unsupervised where appliance is in use or is hot.

CAUTION: NEVER store items of interest to children in cabinets above an appliance or on backguard of a range. Children

climbing on appliance, door or drawer to reach items could damage the appliance or be burned or seriously injured.

NEVER allow children to sit or stand on any part of appliance.

Children must be taught that the appliance and utensils in or on it can be hot. Let hot utensils cool in a safe place, out of reach of children. Children should be taught that an appliance is not a toy and not to play with controls or other parts of the unit.

Ventilating Hoods

Clean range hood and filters frequently to prevent grease or other flammable materials from accumulating to avoid fires.

Turn the fan on when flambéing foods (such as Cherries Jubilee) under the hood.

Important Safety Notice and Warning

IMPORTANT: Never keep pet birds in the kitchen or in rooms where the fumes from the kitchen could reach. Birds have a very sensitive respiratory system. Fumes released during an oven self-cleaning cycle may be harmful or fatal to birds. Fumes released due to overheated cooking oil, fat, margarine and overheated non-stick cookware may be equally harmful.


Save These Instructions for Future Reference

Surface Cooking

Surface Controls

Use to turn on the surface elements. An infinite choice of heat settings is available from LOW to HIGH. The knobs can be set on or between any of the settings.

Setting the Controls

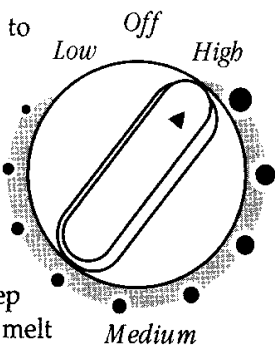
1. Place pan on surface element.
2. Push in and turn the knob in either direction to the desired heat setting.
 - The backguard is marked to identify which element the knob controls. For example,  indicates right front element.
3. There is an indicator light by each pair of control knobs. When one or both of the surface control knobs is turned on, the light will turn on. The light will turn off when the surface element(s) is turned off.
4. After cooking, turn knob to OFF. Remove pan.

Suggested Heat Settings

The size, type of cookware and cooking operation will affect the heat setting. For information on cookware and other factors affecting heat settings, refer to "Cooking Made Simple" booklet.

High: Use to bring liquid to a boil. Always reduce setting to a lower heat when liquids begin to boil or foods begin to cook.

Medium: Use to maintain slow boil for large amounts of liquids and for most frying operations.



Low: Use to keep foods warm and melt chocolate and butter.

⚠ CAUTION:

Before Cooking

- Always place a pan on the surface unit before you turn it on. To prevent damage to range, never operate surface unit without a pan in place.
- **NEVER** use the cooktop as a storage area for food or cookware.

During Cooking

- Know which knob controls which surface unit. Make sure you turned on the correct surface unit.
- Begin cooking on a higher heat setting then reduce to a lower setting to complete cooking. Never use a high setting for extended cooking.
- **NEVER** allow a pan to boil dry. This could damage the pan and the appliance.
- **NEVER** touch cooktop until it has cooled. Expect some parts of the cooktop, especially around the surface units, to become warm or hot during cooking. Use potholders to protect hands.

After Cooking

- Clean up messy spills as soon as possible.

Other Tips

- If cabinet storage is provided directly above cooking surface, limit it to items that are infrequently used and that can be subjected to heat.

Temperatures may be unsafe for items such as volatile liquids, cleaners or aerosol sprays.

- **NEVER** leave any items, especially plastic items, on the cooktop. The hot air from the vent may ignite flammable items, melt or soften plastics, or increase pressure in closed containers causing them to burst.
- **NEVER** allow aluminum foil, meat probes or any other metal object, other than a pan on a surface element, to contact heating elements.

Coil Element Surface

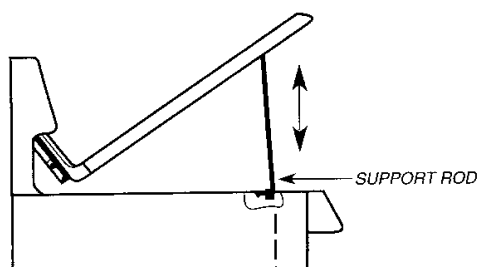
Lift-up Porcelain Cooktop

To prevent the cooktop from discoloring or staining:

- Clean cooktop after each use.
- Wipe acid or sugar spills as soon as the cooktop has cooled as these spills may discolor or etch the porcelain.

Your range features an upswept porcelain cooktop that can be lifted up for convenient access to the area under the cooktop.

To lift cooktop: When cool, grasp the front edge of the cooktop. Gently lift up until the two support rods at the front of the cooktop snap into place.

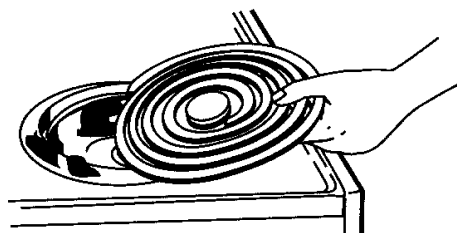


To lower cooktop: Hold the front edge of the cooktop and carefully push back on each support rod to release. Then gently lower the top into place. The support rods will slide into the range frame.

Coil Elements

- When an element is turned on, it will cycle on and off to maintain the heat setting.
- Coil elements are self-cleaning.
- Do not immerse in water.

To remove: When cool, raise element. Carefully pull out and away from receptacle.



To replace: Insert terminals on the element into receptacle. Gently press down on the outer edge of the element until it sits level on the drip bowl.



Drip Bowls

The drip bowls, located under each surface element, are designed to catch boilovers and must always be used. Absence of these bowls during cooking may damage wiring or other parts underneath the cooktop.

To prevent the risk of electric shock or fire, never line drip bowls with aluminum foil.

Drip bowls will discolor (blue/gold stains) over time, if overheated. This discoloration is permanent. However, it will not affect cooking performance.

To protect drip bowl finish:

- Avoid using high heat settings for long periods of time.
- Do not use oversized cookware. Pans should not extend more than 1-2 inches beyond the element.
- When home canning or cooking with oversized pans, use the Canning Element (Model CE1). Contact your Maytag dealer for details or call 1-800-688-8408.
- Clean frequently. (See cleaning section, page 8.)

Oven Cooking

Oven Control



NOTE: The display will flash when the appliance is first connected to power or if power is interrupted. The display will stop flashing once time-of-day clock has been set. The Bake, Broil and Timer indicators light when function is pressed.

Cancel Pad

Press to cancel all operations except the clock and timer.

▲ and ▼ Pads

Press and tap, or press and hold, to enter the desired time, temperature, or to select HI or LO broil.

Bake Pad

Use for baking or roasting.

1. Press **Bake** pad.
2. Press ▲ or ▼ pad to set the oven temperature.

See page 6 for additional information.

Broil Pad

Use for top browning and broiling.

1. Press **Broil** pad.
2. Press ▲ or ▼ pad for Hi or Lo broil.

See page 6 for additional information.

Setting the Clock

1. If the display is flashing, press the **Clock** pad to stop the flashing, then press the **Clock** pad again.
 - If the colon is not flashing, press the **Clock** pad.

- The clock time cannot be set if the control is programmed for a bake, broil or timing operation.

2. Set the correct time of day using the ▲ and ▼ pads. If the ▲ or ▼ pad is not pressed within 30 seconds, the program will cancel. Press the **Clock** pad and begin again.

Setting the Timer

The timer can be set from one minute (:01) up to 11 hours and 50 minutes (11:50). Time will be displayed in minutes and not in seconds. **THE TIMER DOES NOT CONTROL THE OVEN.**

1. Press the **Timer** pad.
 - :00 will light and the Timer indicator light will flash in the display.
2. Press the ▲ or ▼ pad until the desired time is displayed.
 - The timer will begin as soon as the time is set.
 - The flashing colon indicates that a timing operation is in progress. (The colon will not flash if the time of day or oven temperature is displayed.)
 - The timer countdown will be displayed unless another function is programmed after setting the timer.

- A single beep signals the end of the operation. "END" will appear in the display. If the time of day or oven temperature is displayed "END" will not appear.
- A short beep will sound every 30 seconds for ten minutes to remind you that the operation has completed. "END" remains in the display until **Cancel** pad is pressed.

- If desired, press the **Clock** pad and the time of day will reappear in the display during a timing operation.

3. Press the **Cancel** pad and the time of day will reappear in the display.

To cancel the timer operation: Press and hold the **Timer** pad for several seconds.

Additional Information

- A beep will sound each time a function pad is pressed. There is no beep for the ▲ or ▼ pad.
- If a fault code (example: F2) is displayed and beeps sound, press the **Cancel** pad. If the fault code continues, see page 10.

Baking, Roasting and Broiling



Oven Operation CAUTIONS:

- Be sure all packing material is removed from oven before turning on.
- Do not use oven for storing food or cookware.
- Many aerosol-type spray cans are **EXPLOSIVE** when exposed to heat and may be highly flammable. Avoid their use or storage near the oven.
- Prepared Food Warning: Follow food manufacturer's instructions. If a plastic frozen food container and/or its

cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.

- Follow the manufacturer's directions when using oven cooking bags.
- When oven is in use, the area near the oven vent may feel hot to the touch.
- Allow steam and hot air to escape before reaching into the oven to check, add or remove food.

For additional baking, roasting and broiling times and tips, see "Cooking Made Simple" booklet.

Setting the Controls For Baking or Roasting

1. Press **Bake** pad.
 - 000 will light and the Bake indicator light will flash in the display.
 - If you press the **Bake** pad and do not set an oven temperature within 30 seconds, the program will automatically cancel and the time of day will reappear in the display.
2. Press the **▲** or **▼** pad until the desired oven temperature is displayed.
 - The oven temperature can be set from 170° to 550° F.
 - 350° will appear in the display when either **▲** or **▼** pad is pressed once.
 - Press and tap the **▲** or **▼** pad to change the oven temperature by 5° increments or press and **hold** the **▲** or **▼** pad to change the oven temperature by 10° increments.
 - 75° or the actual oven temperature, whichever is higher, will appear in the display when the oven turns on.
 - The temperature in the display will increase in 1° increments until the

preset temperature is reached. A single beep will sound when the oven is preheated.

- Allow 10 to 15 minutes for the oven to preheat.
 - To recall the preset temperature during preheat, press the **Bake** pad. The temperature will be displayed for three seconds.
 - To change the oven temperature during cooking, press the **Bake** pad, then press the **▲** or **▼** pad until the desired temperature is displayed.
3. Place the food in the oven. Check food for doneness at the minimum cooking time.
 4. At the end of cooking, press the **Cancel** pad to turn the oven off and remove the food from the oven.
 - The oven features an automatic shut-off. If the oven is left on for 12 hours it will automatically turn off and 000 will appear in the display. Press the **Cancel** pad and the time of day will reappear in the display.

Setting the Controls For Broiling

For best results, use a pan designed for broiling.

1. Place the broiler pan on the recommended rack position. (See "Cooking Made Simple" booklet.)
2. Press the **Broil** pad.
 - 000 will light and the Broil indicator light will flash in the display.
3. Press the **▲** pad to select **Hi** (high) broil or the **▼** pad to set **Lo** (low) broil.
 - Select Hi broil for normal broiling.
 - Select Lo broil for low temperature broiling to avoid excessive browning of longer cooking foods such as poultry.
 - If you do not select Hi or Lo Broil within 30 seconds, the program will automatically cancel and the time of day will reappear in the display.
4. Preheat broil element for three minutes.
5. Broil with the oven door open to the first stop position (about 4 inches).
6. After broiling, press the **Cancel** pad to turn the oven off and remove the broiler pan from the oven. The current time of day will reappear in the display.

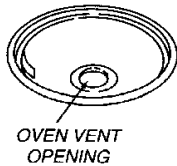
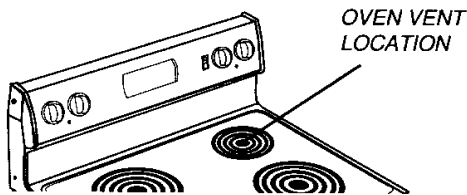
Oven Light

Push the switch on the control panel to turn it on and off.



Oven Vent

When the oven is in use, the area near the vent may feel hot or warm to the touch. Never block the vent opening.

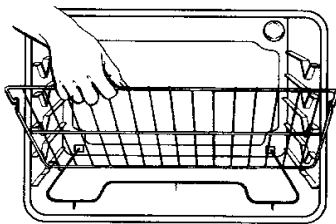


- On a coil element surface, be sure the drip bowl in the vent location has a hole in the center. Do not cover the drip bowl with aluminum foil.

Oven Racks

CAUTION: Do not attempt to change the rack position when the oven is hot.

Your oven has two racks. They are designed with a lock-stop edge.

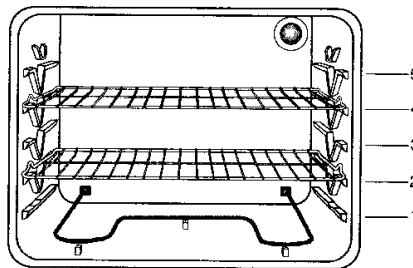


To remove: Pull rack straight out until it stops at the lock-stop position; lift up on the front of the rack and pull out.

To replace: Place rack on the rack support in the oven; tilt the front end up slightly; slide rack back until it clears the lock-stop position; lower front and slide back into the oven.

Do not cover an entire rack with aluminum foil or place foil on the oven bottom. Baking results will be affected and damage may occur to the oven bottom.

Rack Positions



RACK 5 (highest position):

Used for toasting bread or broiling thin non-fatty foods.

RACK 4:

Used for most broiling.

RACK 3:

Used for most baked goods on a cookie sheet or jelly roll pan, layer cakes, fruit pies, or frozen convenience foods.

RACK 2:

Used for roasting small cuts of meat, casseroles, baking loaves of bread, bundt cakes or custard pies.

RACK 1:

Used for roasting large cuts of meat and poultry, frozen pies, dessert souffles or angel food cake.

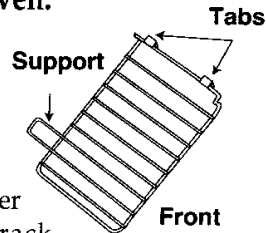
Multiple Rack Cooking:

Two rack: Use rack positions 2 and 4, or 1 and 4.

Half Rack

To install in oven:

1. Always install half rack when oven is cool.



2. Grasp top center of the half rack.

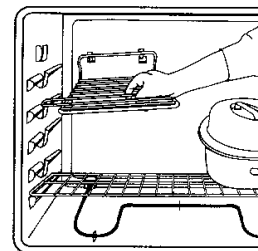
Align the side arm support between the top fourth and fifth oven rack guides. Insert the two tabs on the back frame of the half rack into the slots on the upper left rear of the oven wall.

3. Push firmly on the top surface of the half rack until the tabs slide into the slots and the half rack side arm support rests on the fourth oven rack guide.

4. Check for proper installation by placing your hand on the top surface of the half rack and pressing down firmly.

To remove from the oven:

When the oven is cool, grasp the top center of the half rack and pull upward until the back tabs on the rack slide out of the oven back slots.



NOTES:

- Do not use cookware that extends beyond edge of rack.
- For best results, allow two inches between the pan placed on the rack and the oven side wall.
- When opening the oven door, allow steam and hot air to escape before reaching into the oven to remove food.
- Use caution when removing items from the half rack to avoid burns.
- Carefully remove items from the lower rack to avoid disturbing the half rack.

Care and Cleaning

Cleaning CAUTIONS:

- Be sure appliance is off and all parts are cool before handling or cleaning. This is to avoid damage and possible burns.
- To prevent staining or discoloration, clean appliance after each use.
- If a part is removed, be sure it is correctly replaced.

Cleaning Chart

Parts	Cleaning Procedure
Backguard & Cooktop, porcelain enamel	<p>Porcelain enamel is glass fused on metal and may crack or chip with misuse. It is acid resistant, not acid proof. All spillovers, especially acid or sugar spillovers, should be wiped up immediately with a dry cloth.</p> <ul style="list-style-type: none"> • When cool, wash with soapy water, rinse and dry. • Never wipe off a warm or hot surface with a damp cloth. This may cause cracking or chipping. • Never use oven cleaners, abrasive or caustic cleaning agents on exterior finish of range.
Broiler Pan and Insert	<p><i>Never cover insert with aluminum foil as this prevents the fat from draining to the pan below.</i></p> <ul style="list-style-type: none"> • Place soapy cloth over insert and pan; let soak to loosen soil. • Wash in warm soapy water. Use soap filled scouring pad to remove stubborn soil. • Broiler pan and insert can be cleaned in dishwasher.
Clock & Control Pad Area	<ul style="list-style-type: none"> • Wipe with a damp cloth and dry. • Glass cleaners may be used if sprayed on a cloth first. DO NOT spray directly on control pad and display area.
Control Knobs	<ul style="list-style-type: none"> • Remove knobs in the OFF position by pulling forward. • Wash, rinse and dry. Do not use abrasive cleaning agents as they may scratch the finish. • Turn on each element to be sure the knobs have been correctly replaced.
Drip Bowls, chrome	<ul style="list-style-type: none"> • When cool, wash after each use, rinse and dry to prevent staining or discoloration. • To clean heavy soil, soak in hot sudsy water, then use a mild abrasive cleaner such as Soft Scrub* and a plastic scouring pad. Do not use abrasive cleaning agents.
Enamel, painted Side panels Storage drawer Oven door	<ul style="list-style-type: none"> • When cool, wash with warm soapy water, rinse and dry. Never wipe a warm or hot surface with a damp cloth as this may damage the surface and may cause a steam burn. • For stubborn soil, use mildly abrasive cleaning agents such as baking soda paste or Bon Ami*. Do not use abrasive, caustic or harsh cleaning agents such as steel wool pads or oven cleaners. These products will scratch or permanently damage the surface. <p>NOTE: Use dry towel or cloth to wipe up spills, especially acid or sugary spills. Surface may discolor or dull if soil is not immediately removed. This is especially important for white surfaces.</p>
Glass Oven window	<ul style="list-style-type: none"> • Avoid using excessive amounts of water which may seep under or behind glass causing staining. • Wash with soap and water. Rinse with clear water and dry. Glass cleaner may be used if sprayed on a cloth first. • Do not use abrasive materials such as scouring pads, steel wool or powdered cleaning agents. They will damage glass.
Metal Finishes Trim parts	<ul style="list-style-type: none"> • Wash with soap and water, a glass cleaner, or mild liquid sprays. • To prevent scratching or dulling of the finish, do not use mildly abrasive, abrasive, harsh or caustic cleaners such as oven cleaners.
Oven Interior	<ul style="list-style-type: none"> • Clean frequently using mild abrasive cleaners and a plastic pad. • Do not use metallic scouring pads because they will scratch the surface. • When using commercial oven cleaners follow the manufacturer's instructions. • Wipe up acid spills (tomato or milk based foods) as soon as possible with soap and water. If the spill is not wiped up, it may discolor the porcelain. <p>To make cleaning easier, remove the oven door, if desired (see Maintenance section, page 9).</p>

* Brand names are registered trademarks of the respective manufacturers.

Cleaning Chart Continued

Parts	Cleaning Procedure
Oven Racks	<ul style="list-style-type: none"> • Clean with soapy water. • Remove stubborn soil with cleansing powder or soap-filled scouring pad. Rinse and dry.
Plastic Finishes Door handles Backguard trim End caps	<ul style="list-style-type: none"> • When cool, clean with soap and water, rinse and dry. • Use a glass cleaner and a soft cloth. <p>NOTE: Never use oven cleaners, abrasive or caustic liquid or powdered cleansers on plastic finishes. These cleaning agents will scratch or mar finish.</p> <p>NOTE: To prevent staining or discoloration, wipe up fat, grease or acid (<i>tomato, lemon, vinegar, milk, fruit juice, marinade</i>) immediately with a dry paper towel or cloth.</p>

Maintenance

Oven Door

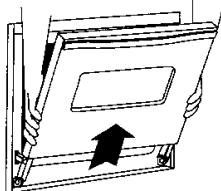


CAUTIONS:

- **Do not place excessive weight on or stand on an open oven door. This could cause the range to tip over, break the door, or injure the user.**
- **Do not attempt to open or close door or operate oven until door is properly replaced.**
- **Never place fingers between hinge and front oven frame. Hinge arms are spring mounted. If accidentally hit, the hinge will slam shut against oven frame and could injure your fingers.**

To remove:

1. When cool, open the oven door to the first stop position (opened about four inches).
2. Grasp door at each side. Do not use the door handle to lift door.



3. Lift up evenly until door clears hinge arms.

To replace:

1. Grasp door at each side.
2. Align slots in the door with the hinge arms on the range.
3. Slide the door down onto the hinge arms until the door is completely seated on the hinges. Push down on the top corners of the door to completely seat door on hinges. Door should not appear crooked.

NOTE: The oven door on a new range may feel "spongy" when it is closed. This is normal and will decrease with use.

Oven Window

To protect the oven door window:

1. Do not use abrasive cleaning agents such as steel wool scouring pads or powdered cleansers as they may scratch the glass.
2. Do not hit the glass with pots, pans, furniture, toys, or other objects.

3. Do not close the oven door until the oven racks are in place.

Scratching, hitting, jarring or stressing the glass may weaken its structure causing an increased risk of breakage at a later date.

Storage Drawer

The storage drawer at the bottom of the range is safe and convenient for storing metal and glass cookware. **DO NOT** store plastic, paperware, food or flammable material in this drawer. Remove drawer to clean under range.

To remove: Empty drawer then pull out to the first stop position. Lift up front of drawer and pull to the second stop position. Grasp sides and lift up and out to remove drawer.

To replace: Fit the ends of the drawer glides onto the rails. Lift up drawer front and gently push in to first stop position. Lift up and continue to slide drawer to the closed position.